



STEP 1

INGREDIENTS

DOLCE FORNO	g 6.500
WATER	g 3.300-3.400
UNSALTED BUTTER 82% FAT	g 1.000
YEAST	g 20

PREPARATION

Knead all the ingredients for about 10 minutes, until a smooth dough is obtained. Cut the dough into pieces (g 1300-1400 for baking pans of 60x40 cm) and let them rest directly on already greased pans for 15-20 minutes at 22-24°C. Press lightly the dough with your fingers on the baking pans. Put in a rising room at 30°C with relative humidity of 80%. Before baking, press again the surface with your fingers then pour olive oil, salt and decorate as desired (with tomatoes, potatoes, sliced onions, artichokes, peppers, rosemary, etc.). Bake at 230°C for about 15-20 minutes.

STEP 2

INGREDIENTS

DOLCE FORNO	g 4500
UNSALTED BUTTER 82% FAT	g 2000
EGG YOLKS	g 2500-2600
CASTER SUGAR	g 800
SALT	g 90
CHESTNUTS	g 4000
MORELLINA	g 1250
PEPITA FONDENTE 600	g 1500

STEP 3

INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

STEP 4

INGREDIENTS

ALMONDS	To Taste
PEARL SUGAR	To Taste
CONFECTIONER'S SUGAR	To Taste

AMBASSADOR'S TIPS

Discover also [DOLCE FORNO MAESTRO](#), the clean label version of the classic Dolce Forno, without aromas and emulsifiers.